

TENUTA SETTE CIELI

MONTEVERDI MARITTIMO



2013 YANTRA, TOSCANA IGT



YANTRA

Yantra (yawn-tra) is Sanskrit for “instrument” or “machine.” A Yantra is a mandala — a map, chart or geometric pattern which represents the cosmos metaphysically or symbolically — a microcosm of the universe from a human perspective.

VINEYARDS

Source: 100% estate vineyards

Location: Hillside vineyards surrounded by the lush woods of Monteverdi Marittimo between Bolgheri and Castagneto Carducci overlooking the Mediterranean Sea

Cultivation: 100% organic; all work is done by hand

Size: 7 hectares (17.3 acres)

Vine Age: Planted 2001-2002

Soil: Medium-textured; black slate, granite rock and clay

Elevation: 1,300 feet

Density: 3,760 vines/acre

Training: Guyot

HARVEST

Notes: A rainy winter was followed by a hot, dry summer, yielding nicely ripened grapes with good concentration.

Dates: September 20-October 5

VINIFICATION

Maceration: Cold with dry ice for 2-3 days

Fermentation: In stainless-steel tanks at controlled temperatures; with indigenous yeast; 100% malolactic

Aging: 70% of the blend stayed in French oak barrels for 9 months (60-gallon; 4, 5, 6 years old)

THE WINE

Varietal Composition: 60% Cabernet Sauvignon, 40% Merlot

Production: 3,300 cases (6/750ml)

Cases Imported: 1,500

Alcohol: 14%

Tasting Notes: The 2013 Yantra is characterized by a persistent fruitiness and pleasant freshness; it is interesting for its complex simplicity. The wine displays soft, ripe tannins, a rich mouthfeel and a long finish.

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